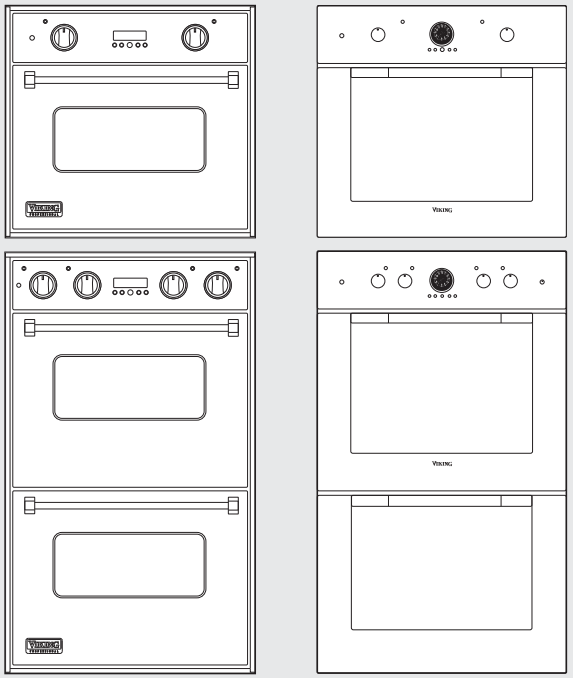
Viking Use & Care Manual



Professional & Designer Series
Built-In Electric Single and Double Ovens

Viking Range Corporation
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Greenwood, Mississippi 38930 USA
(662) 455-1200

For product information
call 1-888-VIKING1 (845-4641),
or visit the Viking Web site at
vikingrange.com

F20362H EN (081709J)

Congratulations

Your purchase of this product attests to the importance you place upon the quality and performance of the major appliances you use. With minimal care, as outlined in this guide, this product is designed to provide you with years of dependable service. Please take the few minutes necessary to learn the proper and efficient use and care of this quality product.

Some of the key features of this appliance include:

- A broad range of baking and broiling modes – up to 8 cooking modes in all - to make even your most challenging baking projects a success.
- Split baking and broiling elements – which reduces preheating time and provides greater control and more even heating.
- A reversing fan which is 2 times larger than most on the market – this allows you to cook foods more thoroughly and evenly – even when baking large quantities.
- Four convection modes offering greater air circulation to shorten cooking times and cook foods more evenly.
- Dual broiling elements producing intense radiant heat for faster broiling and a larger coverage area.
- Three broiling modes including a new low-broil mode for delicate broiling and top-browning.
- A new lighting system to provide more light with less glare.
- A profiled, hidden bake element for easier cleaning.
- Six adjustable rack positions with the largest usable baking space available in this class.

Your complete satisfaction is our ultimate goal. If you have any questions or comments about this product, please contact the dealer from whom you purchased this product – or contact our consumer support center at 1-888-VIKING1.

We appreciate your choosing a Viking Range Corporation product and hope that you will again select our products for your other major appliance needs. For more information about the complete selection of Viking products, contact your dealer or go to vikingrange.com

Warnings

⚠ WARNING

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

⚠ WARNING

NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven.

⚠ WARNING

Do not use commercial oven cleaners inside the oven. Use of these cleaners can produce hazardous fumes or can damage the porcelain finishes.

⚠ WARNING

NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.

⚠ WARNING

To avoid sickness and food waste when using automatic time baking:

- Do not use foods that will spoil while waiting for cooking to start, such as dishes with milk or eggs, cream soups, custards, fish, pork, poultry, or foods with stuffing.
- Any food that has to wait for cooking to start should be very cold or frozen before it is placed in the oven.
- Do not use foods containing baking powder or yeast when automatic time baking. They will not rise properly.
- Do not allow food to remain in the oven for more than two hours after the end of the cooking cycle.

⚠ WARNING

To avoid sickness and food waste, do not allow defrosted food to remain in the oven for more than two hours.

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Important Safety Instructions

Read before operating your oven.

- Use this appliance only for its intended use as described in this manual. Never use your appliance for warming or heating the room. This is based on safety considerations.

- Your unit should be installed by a qualified technician. The appliance must be installed and electrically grounded according to local codes.

- Do not attempt to repair or replace any part of this appliance unless specifically recommended in this manual. All servicing should be referred to a qualified technician. Warranty service must be performed by an authorized service agency.

- Children should not be left alone in the kitchen while the oven is in use. **CAUTION:** Do not store items of interest to children over the unit. Children climbing to reach items could be seriously injured.

- **GREASE** - Grease is flammable and should be handled carefully. Do not use water on grease fires. Flaming grease can be extinguished with baking soda or, if available, multipurpose dry chemical or foam type extinguisher. Let fat cool before attempting to handle it. Do not allow grease to collect around the oven or in vents. Wipe up spillovers immediately.

- Loose-fitting or hanging garments should never be worn while using the appliance. Do not drape towels or materials on oven door handles. These items could ignite and cause burns.

- Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot surface areas. Do not use a towel or other bulky cloth.

- Keep area clean and free from combustible materials, gasoline, and other flammable liquids. Never use your oven as a storage space. Combustible items (paper, plastic, etc.) may ignite and metallic items may become hot and cause burns.

Important Safety Instructions

- Do not heat unopened food containers; buildup of pressure may cause the container to explode and result in injury.
- Always position oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- Use care when opening oven door. Let hot air or steam escape before removing or replacing food. Hot air or steam can cause burns to hands, face and/or eyes.
- Keep oven vents unobstructed. The oven vent is located at the front of the oven and vents into the room.
- Do not clean door gasket. It is essential for a good tight seal. Care should be taken not to rub, damage, or move the gasket.
- No commercial oven cleaner or oven liner protective coating such as aluminum foil should be used in or around any part of the oven. Improper oven liners may result in a risk of electric shock or fire. Keep oven free from grease buildup.
- Before self-cleaning the oven, remove broiler pan, broiler grid, oven racks, and other utensils. Do not use your oven to clean other parts. A fan noise should be heard during the cleaning cycle. If not, call service before self-cleaning again.
- DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN. Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the oven may become hot enough to cause burns, such as the oven vent opening, the surface near the vent opening, and the oven door window.

SAVE THESE INSTRUCTIONS

Setting the Clock

Digital Display (Select Models)

The time-of-day must be set before any other program can be used. When your oven is first connected to the power in your home, the timer display will show --:--.

To program the time-of-day:

1. Press the "CLOCK"* button once. 12:00 will be displayed with the word *SET* in the upper right corner.
2. Turn the "SET" knob until the correct time-of-day is displayed. AM and PM are not indicated.
3. Press the "CLOCK" button again. The word *SET* will disappear and the correct time is now set into the timer.

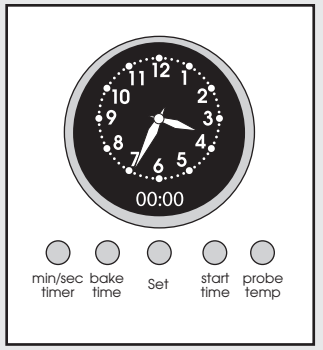
The time-of-day can be changed by following steps 1 through 3. It cannot be changed while there is a Bake Hours or Start Time cycle programmed into the timer.

Analog Display (Premiere Models)

Synchronizing the analog and digital clocks:

NOTE: It is important to always synchronize the analog and digital clocks before setting the time-of-day.

1. Press and release the "start time" button. NOTE: This is only necessary after a power outage or for the first time to set the clock.
2. Press and hold the "min/sec timer" and start time buttons simultaneously.
3. Turn the "Set" knob to move the hands on the analog clock to 30 minutes ahead of the current time. Release hold from "start time" and "min/sec timer" buttons.
4. After several seconds, the display will blink. Press and hold the "min/sec timer" button and turn the "Set" knob to set the digital clock so that it matches exactly with the analog clock. The clocks are now synched and you can now set the time of day.



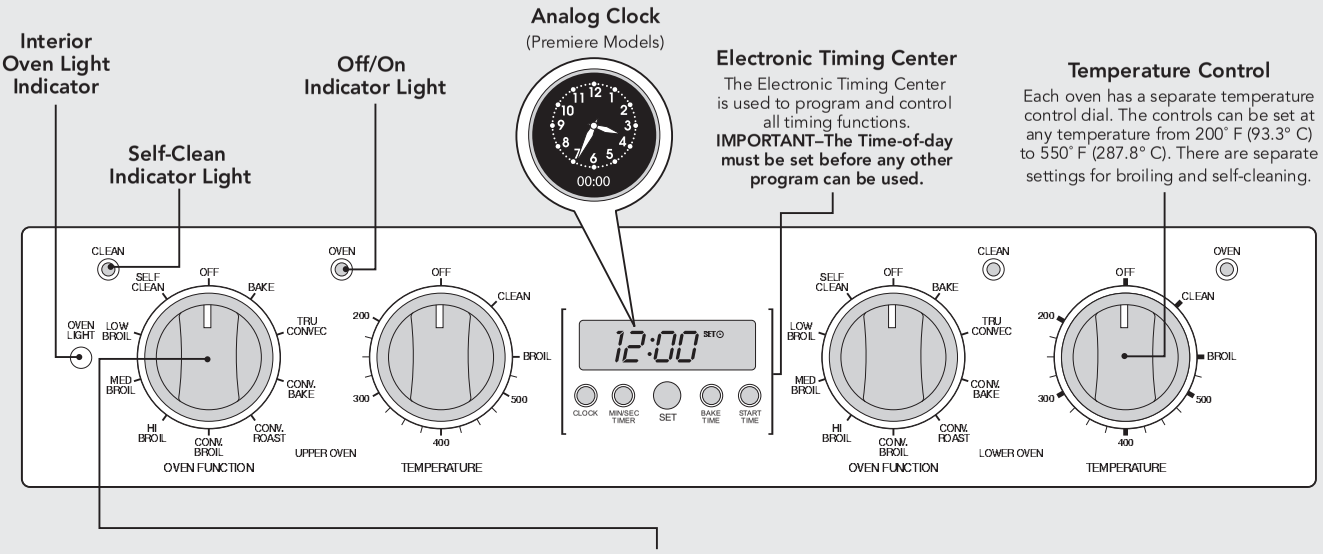
The time-of-day must be set before any other program can be used.

Setting the time-of-day:

1. Push and hold the "min/sec timer" and "bake time" buttons simultaneously.
2. Turn the "Set" knob until correct time is displayed on the digital clock.
3. Release hold from "min/sec timer" and "bake time" buttons. The analog clock's time will automatically set to match the digital clock.

***NOTE:** The PROBE function is included on Premiere Models.

Oven Control Panel (Professional Models)


Interior Oven Light Indicator
Off/On Indicator Light
Analog Clock
(Premiere Models)
Electronic Timing Center
The Electronic Timing Center is used to program and control all timing functions.
IMPORTANT–The Time-of-day must be set before any other program can be used.
Temperature Control
Each oven has a separate temperature control dial. The controls can be set at any temperature from 200˚ F (93.3° C) to 550˚ F (287.8° C). There are separate settings for broiling and self-cleaning.
Self-Clean Indicator Light
CLEAN
OVEN
OVEN LIGHT
OVEN FUNCTION
UPPER OVEN
TEMPERATURE
12:00
CLOCK
MIN/SEC TIMER
SET
BAKE TIME
START TIME
LOWER OVEN

Oven Function Selector

Bake
Conventional, single rack baking (breads, cakes, cookies, pastry, pies, entrees, vegetables)

Convection Bake
Multi-rack baking for heavier or frozen foods (e.g., 4 frozen pies, pizzas, entrees, vegetables)

TruConvec™
Multi-rack baking for breads, cakes, cookies (up to 6 racks of cookies at once)

High-Broil
Dark meats at 1" thickness or less where rare or medium doneness is desired

Medium-Broil
White meats such as chicken or meats greater than 1" thick that would be over-browned in high broil

Low-Broil
Delicate broiling such as meringue

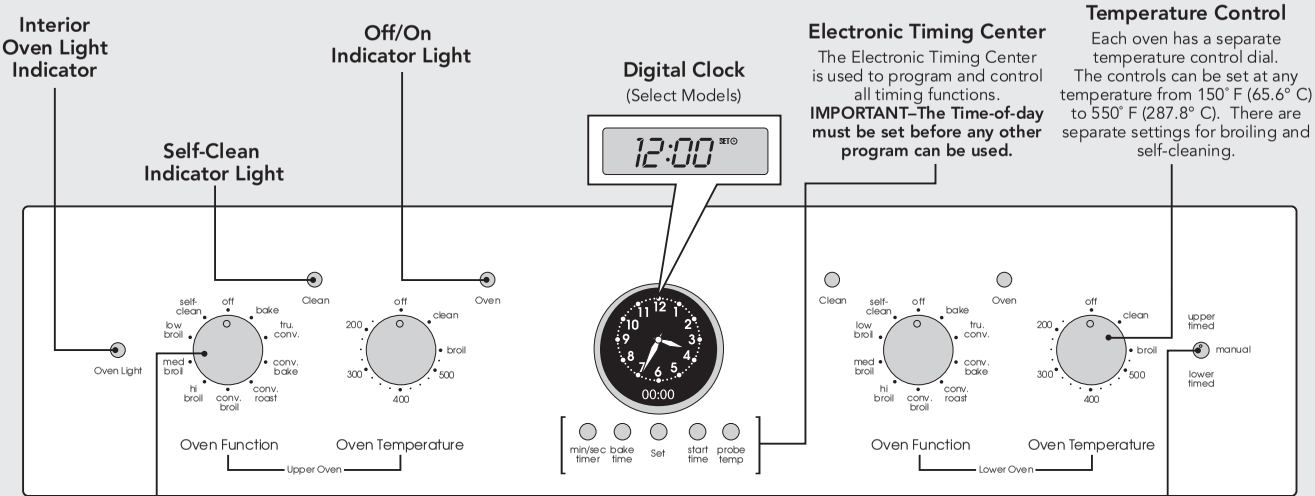
Convection Broil
Thicker meats, faster than regular broil & with less smoke generation

Convection Roast
Whole turkeys, whole chickens, hams, etc.

Self-Clean
A pyrolytic self-cleaning cycle where the oven reaches elevated temperatures in order to burn off soils and deposits

The Select Professional double oven control panel is shown above.

Oven Control Panel (Designer Models)


Interior Oven Light Indicator
Off/On Indicator Light
Digital Clock
(Select Models)
Electronic Timing Center
The Electronic Timing Center is used to program and control all timing functions.
IMPORTANT–The Time-of-day must be set before any other program can be used.
Temperature Control
Each oven has a separate temperature control dial. The controls can be set at any temperature from 150˚ F (65.6° C) to 550˚ F (287.8° C). There are separate settings for broiling and self-cleaning.
Self-Clean Indicator Light
Clean
Oven
Oven Light
12:00
min/sec timer
bake time
Set
start time
probe temp
Oven Function
Oven Temperature
Upper Oven
Lower Oven
upper timed
manual
lower timed

Oven Function Selector

Bake
Conventional, single rack baking (breads, cakes, cookies, pastry, pies, entrees, vegetables)

Convection Bake
Multi-rack baking for heavier or frozen foods (e.g., 4 frozen pies, pizzas, entrees, vegetables)

TruConvec™
Multi-rack baking for breads, cakes, cookies (up to 6 racks of cookies at once)

High-Broil
Dark meats at 1" thickness or less where rare or medium doneness is desired

Medium-Broil
White meats such as chicken or meats greater than 1" thick that would be over-browned in high broil

Low-Broil
Delicate broiling such as meringue

Convection Broil
Thicker meats, faster than regular broil & with less smoke generation

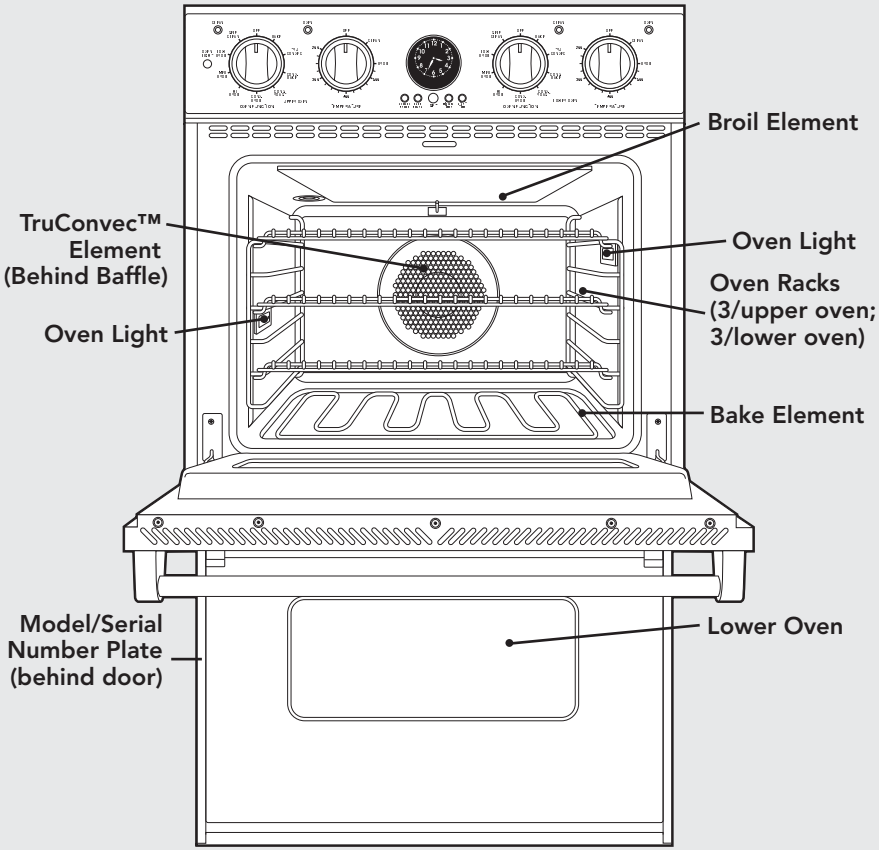
Convection Roast
Whole turkeys, whole chickens, hams, etc.

Self-Clean
A pyrolytic self-cleaning cycle where the oven reaches elevated temperatures in order to burn off soils and deposits

Manual/Timed Control

The Premiere Designer double oven control panel is shown above.

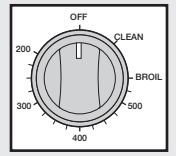
Built-In Electric Oven Features



Premiere Professional double oven is shown above.

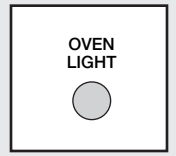
Oven Settings and Functions

Temperature Control



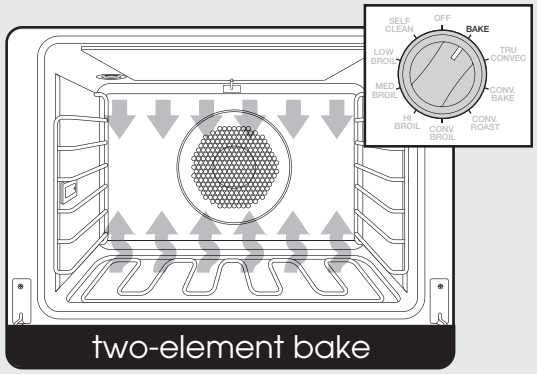
Each oven has a separate temperature control dial and a separate oven function selector. The controls can be set at any temperature from 200° F (93.3° C) to 550° F (287.8° C). There are separate settings for broiling and self-cleaning. Always be sure the controls are in the OFF position when the ovens are not in use.

Interior Oven Light Control

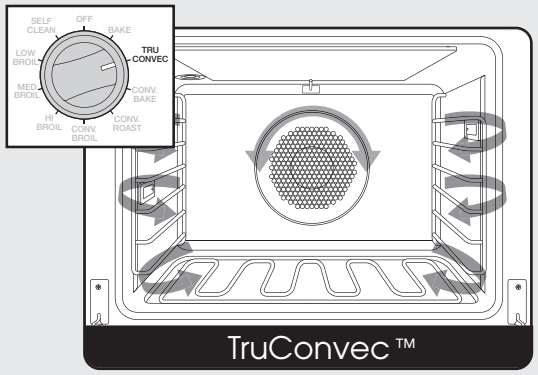


The upper and lower ovens have interior oven lights that are controlled by one switch on the control panel. Push the switch to turn the interior oven lights on and off.

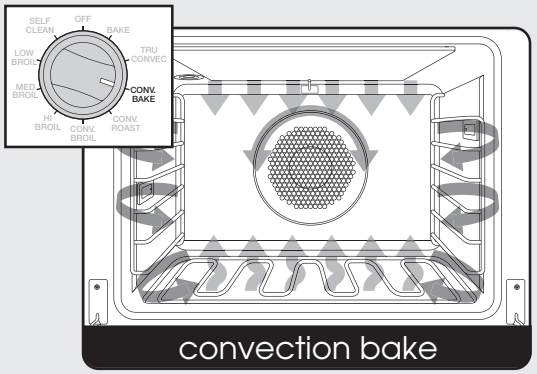
Two-Element Bake



Full power heat is radiated from the bake element in the bottom of the oven cavity and supplemental heat is radiated from the broil element. This function is recommended for single rack baking. Many cookbooks contain recipes to be cooked in the conventional manner. Conventional baking/ roasting is particularly suitable for dishes that require a high temperature. Use this setting for baking, roasting, and casseroles.

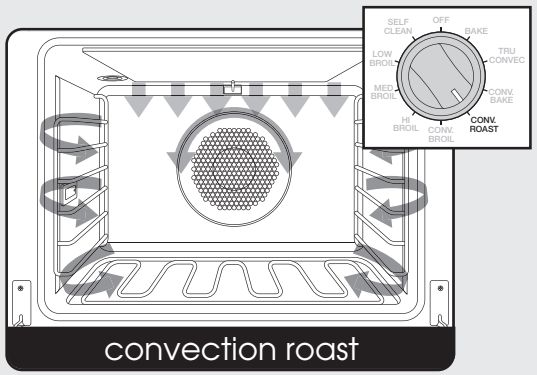


TruConvec™
The rear element only operates at full power. There is no direct heat from the bottom or top elements. The motorized fan in the rear of the oven circulates air in the oven cavity for even heating. Use this setting for foods that require gentle cooking such as pastries, souffles, yeast breads, quick breads and cakes. Breads, cookies, and other baked goods come out evenly textured with golden crusts. No special bakeware is required. Use this function for single rack baking, multiple rack baking, roasting, and preparation of complete meals. This setting is also recommended when baking large quantities of baked goods at one time.

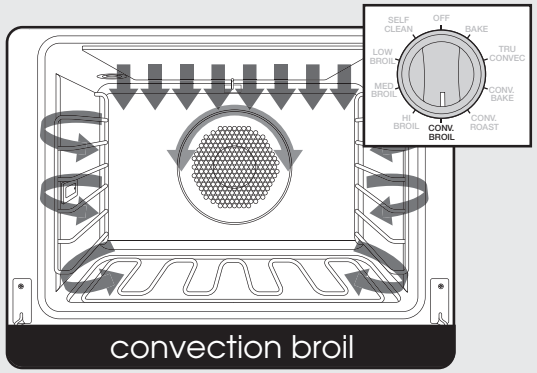


Convection Bake
The bottom element operates at full power, and the top broil element operates at supplemental power. The heated air is circulated by the motorized fan in the rear of the oven providing a more even heat distribution. This even circulation of air equalizes the temperature throughout the oven cavity and eliminates the hot and cold spots found in conventional ovens. A major benefit of convection baking is the ability to prepare food in quantity using multiple racks – a feature not possible in a standard oven. When roasting, cool air is quickly replaced, searing meats on the outside and retaining more juices and natural flavor on the inside with less shrinkage. With this heating method, foods can be baked and roasted at the same time with minimal taste transfer, even when different dishes are involved, such as cakes, fish or meat. The hot air system is especially economical when thawing frozen food. Use this setting for baking and roasting.

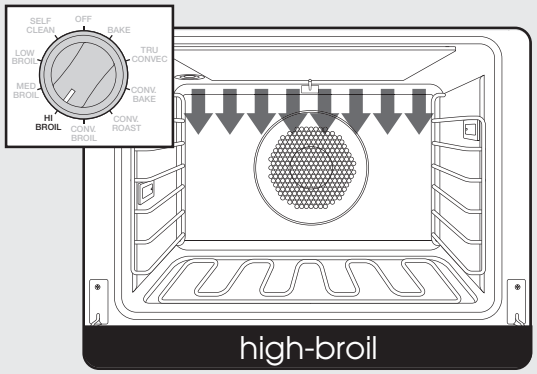
Convection Roast*
The convection element runs in conjuction with the inner and outer broil elements.The reversible convection fan runs at a higher speed in each direction.This transfer of heat (mainly from the convection element) seals moisture inside of large roasts. A time savings is gained over existing, single fan convection roast modes. Use this setting for whole turkeys, whole chickens, hams, etc.



Convection Broil*
The top element operates at full power. This function is exactly the same as regular broiling with the additional benefit of air circulation by the motorized fan in the rear of the oven. Smoke is reduced since the airflow also reduces peak temperatures on the food. Use this setting for broiling thick cuts of meats.

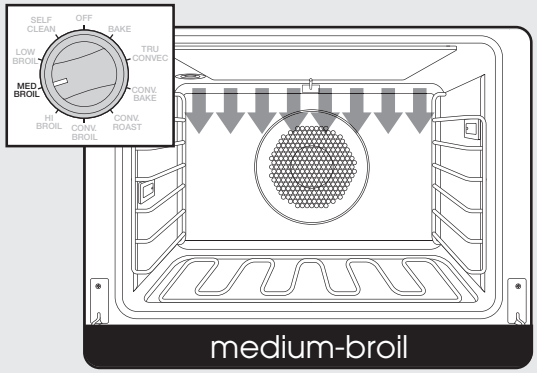


***This function uses a high-speed convection fan for optimum cooking performance. Some noise may be noticed from this high fan speed. This is normal.



High-Broil

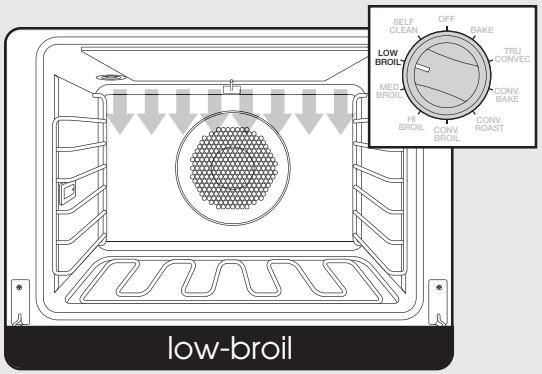
Heat radiates from both broil elements, located in the top of the oven cavity, at full power. The distance between the foods and the broil elements determines broiling speed. For "fast" broiling, food may be as close as 2 inches (5 cm) to the broil element or on the top rack. "Fast" broiling is best for meats where "rare to medium" doneness is desired. Use this setting for broiling small and average cuts of meat.



Medium-Broil

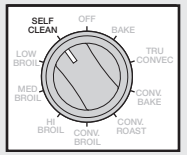
Inner and outer broil elements pulse on and off to produce less heat for "slow" broiling. Allow about 4 inches (10 cm.) between the top surface of the food and the broil element. "Slow" broiling is best for chicken and ham in order to broil food without over-browning it. Use this setting for broiling small and average cuts of meat.

Low-Broil



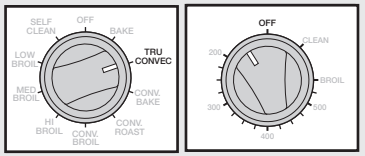
This mode uses only a fraction of the available power to the inner broil element for delicate top-browning. The inner broil element is on for only part of the time. Use this setting to gently brown meringue on racks 3 or 4 in 3-4 minutes.

Self-Clean



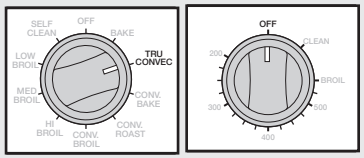
The pyrolytic self-cleaning cycle is designed to eliminate the need for scrubbing and scouring food baked onto the oven interior. During this cycle, the oven reaches elevated temperatures in order to burn off soils and deposits. An integral smoke eliminator reduces odors associated with the soil burn-off. A powder ash residue is left in the bottom of the oven after completion of the self-clean cycle. When the oven has cooled, remove any ash from oven surfaces with a damp sponge or cloth.

Convection Dehydrate



With the selector set to TruConvec and the temperature control on 200°F (93.3°C), warm air is circulated by a motorized fan in the rear of the oven. Over a period of time, the water is removed from the food by evaporation. Removal of water inhibits growth of microorganisms and retards the activity of enzymes. It is important to remember that dehydration does not improve the quality, so only fresh, top-quality foods should be used.

Convection Defrost



With the selector set to TruConvec and the temperature control off, air is circulated by a motorized fan in the rear of the oven. The fan accelerates natural defrosting of the food without heat. To avoid sickness and food waste, do not allow defrosted food to remain in the oven for more than two hours.

Electronic Timing Center Digital Display

(Select Models)

The Electronic Timing Center is used to program and control all timing functions. It has five display and programming modes that are activated by the four push buttons and the "SET" knob. Both the Bake Hours mode and the Min/Sec Timer mode can be used to time cooking periods. These features can even be used at the same time when both ovens are in use. However, only Bake Hours and Self-Cleaning modes shut the oven off automatically when the timed program is over. For example, you can time bake a casserole in the upper oven using the Bake Hours mode, while broiling in the lower oven using the Min/Sec Timer. One oven can also be cleaned while timing foods in the other oven using the Min/Sec Timer.

Setting the Min/Sec Timer

The Min/Sec Timer is designed for accurate timing and is ideal for baking delicate items such as biscuits, cookies, and popovers, and for precise broiling. The Min/Sec Timer can be used at the same time the Bake Hours or Start Time functions are in use. It can be used for timing up to 24 hours. When setting the timer, the time displayed will increase in 1 minute increments. When the timer counts down to 1 minute, the timer alarm will give two short beeps and the display changes from hours:minutes to seconds only.

To program the Min/Sec Timer

1. Press the "MIN/SEC TIMER" button. The timer will display :00 and the word TIMER will be displayed in the lower right corner.
2. Turn the "SET" knob until the desired duration time is displayed.

The Min/Sec Timer is now programmed. The alarm will sound at the end of the countdown. The program can be canceled anytime by setting the remaining time to :00. To change back to the time-of-day, press the "CLOCK" button. Notice that a small clock will be displayed in the upper right corner to indicate that a program is in progress. The display will return automatically to the Min/Sec Timer after a few seconds.

Clocks and Timers (Digital Display)

Product Controls

Timer Alarm

At the end of a Min/Sec Timer program or Bake Hours program, the alarm will consist of three beeps followed by two beeps every 10 seconds until the "MIN/SEC TIMER" button is pressed. Whenever a valid function key is pressed or when a control function starts automatically, one beep will be sounded. When an invalid function key is pressed, two beeps will be sounded.

Setting the Automatic Start Time Bake Program

The Bake Hours and Start Time modes of the timer can be used to automatically turn the oven on and off at a preselected time. The Automatic Time Bake program is ideal for foods with no danger of spoilage during the time the oven is left off.

To Set The Automatic Time Bake Program:

1. **Set the start time:**
   A) For Single Ovens – Program the start time by pressing the "START TIME" button and turning the "SET" knob until the desired start time is displayed. This is the time of day you want the food to begin cooking.

   B) For Double Ovens – Press the "START TIME" button once to set the starting time for the upper oven (*UPPER OVEN* will show on the display). Press the "START TIME" button twice to set the starting time for the lower oven (*LOWER OVEN* will show on the display). Then program the start time by turning the "SET" knob until the desired start time is displayed. This is the time of day you want the food to begin cooking.

2. **Set the desired baking time:**
   Once the start time is set, the display will switch to :00 and the words *SET*, *COOK* and *TIME* will appear on the right side of the display. You will now enter the desired baking time. Turn the "SET" knob until the desired baking time is displayed in hours and minutes. Once the desired bake time is set, the word *SET* will disappear and the word *DELAY* will appear in the display indicating that the Bake Hours program has been set.

NOTE: For Double Ovens, the word *DELAY* will show with either *UPPER OVEN* or *LOWER OVEN* depending on which oven has been selected.

Clocks and Timers (Digital Display)

3. **Set the Oven Function selector** to the desired function – BAKE, CONVECTION BAKE, OR TRUCONVEC™, etc.

4. **Set the temperature control knob to the desired baking temperature.**

5. The automatic time bake program is now set!

NOTE: The display will continue to show the amount of bake time that was programmed (this will remain until the programmed start time is reached). You can return the display to clock mode by pressing the "CLOCK" button – Notice that a small clock will be displayed in the upper right corner to indicate that a program is in progress. Switch back to the timer mode by pressing the "BAKE HOURS" button.

6. When the specified time is reached, the oven will automatically turn on. It will bake for the programmed amount of time at the selected temperature.

NOTE: At one minute from the end of the specified bake program, the oven timer will beep once. At the end of the specified bake program, the oven will automatically turn off and the timer will sound a series of three beeps. This will continue until the "START TIME" button is pressed. The display will then return to displaying the time.

NOTE: Setting the remaining duration time to :00 will cancel the Automatic Bake program.

Clocks and Timers (Analog Clock)

Setting the Min/Sec Timer

The Min/Sec Timer is designed for accurate timing and is ideal for baking delicate items such as biscuits, cookies, and popovers, and for precise broiling. The Min/Sec timer can be used at the same time the Bake Hours or Start Time functions are in use. It can be used for timing up to 24 hours.

To program the Min/SecTimer

1. Push and release the "min/sec timer" button.

2. Rotate "Set" knob until desired duration of time is displayed. Timer starts seconds after "Set" knob stops rotating. A tone indicates the timer has started.

When the timer has one minute remaining, the timer will sound twice and begin to countdown by seconds. A tone will sound three times indicating the time is complete and twice every ten seconds after completion until timer function is cleared.

NOTE: Press any function button to clear a completed cycle or function.

Setting the Bake Hours Program

The Bake Hours program is used for controlled timing of baked or roasted foods. At the end of the timed cycle, the oven automatically turns off.

Setting the Automatic Start Time Bake Program

The Bake Hours program is used for controlled timing of baked or roasted foods. At the end of the timed cycle, the oven automatically turns off.

To Set The Bake Hours Program

1. Turn the "manual" knob to "upper timed" or "lower timed" position, depending upon the oven mode and oven being used.

2. Set the Oven Function Selector to the BAKE, CONVECTION BAKE, or TRUCONVEC™ position, depending upon the type of baking being used.

3. Set the temperature control knob to the desired temperature and allow for preheating.

4. Press and release the bake hours button. The timer will display :00 with the words *SET* and *COOK* in the upper right corner of the digital display.

5. Turn the "Set" knob until the desired baking time is displayed in hours and minutes. The cook time/remaining time and the word COOK will be displayed.

The word COOK will flash and the tone will sound three times when the time is completed; oven will turn off. The tone will sound twice every ten seconds after completion until timer function is cleared.

To set the Automatic Time Bake Program

1. **Set the start time:**
   A) For Single Ovens – Program the start time by pressing the "start time" button and turning the "Set" knob until the desired start time is displayed. This is the time of day you want the food to begin cooking.
   B) For Double Ovens – Press the "start time" button once to set the starting time for the upper oven (*UPPER OVEN* will show on the display). Press the "start time" button twice to set the starting time for the lower oven (*LOWER OVEN* will show on the display). Then program the start time by turning the "Set" knob until the desired start time is displayed. This is the time of day you want the food to begin cooking.

2. **Set the desired baking time:**
   Once the start time is set, the display will switch to :00 and the words *SET*, *COOK* and *TIME* will appear on the right side of the display. You will now enter the desired baking time. Turn the "Set" knob until the desired baking time is displayed in hours and minutes. Once the desired bake time is set, the word *SET* will disappear and the word *DELAY* will appear in the display indicating that the Bake Hours program has been set.

NOTE: For Double Ovens, the word *DELAY* will show with either *UPPER OVEN* or *LOWER OVEN* depending on which oven has been selected.

3. **Set the Oven Function selector** to the desired function – BAKE, CONVECTION BAKE, OR TRUCONVEC™, etc.

4. Set the temperature control knob to the desired baking temperature.

5. The automatic time bake program is now set!

NOTE: The display will continue to show the amount of bake time that was programmed (this will remain until the programmed start time is reached). You can return the display to clock mode by pressing the "probe/temp" button – Notice that a small clock will be displayed in the upper right corner to indicate that a program is in progress. Switch back to the timer mode by pressing the "bake hours" button.

6. When the specified time is reached, the oven will automatically turn on. It will bake for the programmed amount of time at the selected temperature.

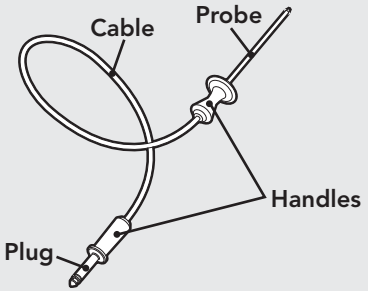
NOTE: At one minute from the end of the specified bake program, the oven timer will beep once. At the end of the specified bake program, the oven will automatically turn off and the timer will sound a series of three beeps. This will continue until the "start time" button is pressed. The display will then return to displaying the time.

NOTE: Setting the remaining duration time to :00 will cancel the Automatic Bake program.

Meat Probe Functions

Probe Function
(Premiere Models)

The meat probe takes the guesswork out of roasting by cooking foods to the ideal internal temperature. The probe temperature setting is used to automatically turn the oven off when the internal temperature of the meat being roasted is reached.



To Set the Automatic Probe Function

1. Insert probe into the meat and slide into oven.
2. Plug the probe into the outlet located on left interior wall of the oven and close oven door.
3. Select cooking function and set temperature.
4. Press the "PROBE TEMP" button.
5. Turn the "SET" knob to the desired internal temperature. The word PROBE and the desired internal temperature will be displayed on the lower right of the clock. On Double Ovens, the manual/timed control must be turned to "upper timed." **NOTE:** It is recommended to set the internal temperature about 10 degrees lower than actual desired internal temperature. The meat will continue to cook when removed from the oven and will reach desired internal temperature while "standing".

The word PROBE flashes, tone sounds three times, and oven shuts off when desired temperature is reached. The tone will sound twice every ten seconds after completion until probe function is closed.

⚠ WARNING

To avoid sickness and food waste when using automatic time baking:

- Do not use foods that will spoil while waiting for cooking to start, such as dishes with milk or eggs, cream soups, custards, fish, pork, poultry, or foods with stuffing.
- Any food that has to wait for cooking to start should be very cold or frozen before it is placed in the oven.
- Do not use foods containing baking powder or yeast when automatic time baking. They will not rise properly.
- Do not allow food to remain in the oven for more than two hours after the end of the cooking cycle.

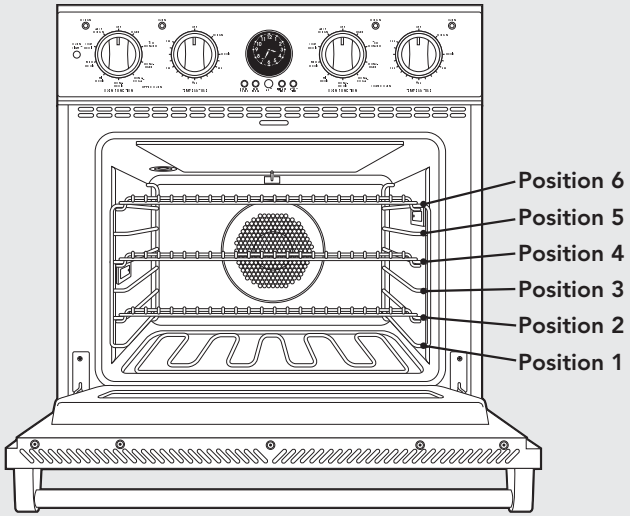
Cooking with your Oven

Rack Positions

Each oven is equipped with three tilt-proof racks. Premiere models have two standard tilt-proof racks and one TruGlide™ rack. With the TruGlide™ rack, the bottom section remains in the oven and the top section smoothly glides outward when pulled. This reduces the chances of spills from items that contain alot of juice or liquid. This rack can be used in any of the six rack positions.

All ovens have six rack positions. Position 6 is the farthest from the oven bottom. Position 1 is the closest to the oven bottom. The racks can be easily removed and arranged at various levels. For best results with conventional baking, do not use more than one rack at a time. It is also recommended, when using two racks, to bake with the racks in positions 2 and 4 or positions 3 and 5.

1. Arrange the oven racks in the desired positions BEFORE heating the oven. If cooking on two racks at the same time, use rack positions 2 and 4 or positions 3 and 5.
2. Turn the Oven Function selector to desired function. Cooking starts immediately and stops when the Oven Function selector is turned to OFF.
3. Set the Temperature Control to the desired temperature.
4. Place the food in the oven after the Oven Indicator light goes out.



Conventional/Convection Cooking

Because of variations in food density, surface texture and consistency, some foods may be prepared more successfully using the conventional bake setting. For this reason, conventional baking is recommended when preparing baked goods such as custard. The user may find other foods that are also prepared more consistently in conventional bake. This is perfectly normal. Convection cooking is a cooking technique which utilizes fan forces air to circulate heat throughout the entire oven cavity creating the optimum cooking environment. Cooking with convection is intended when performing multi-rack baking and for baking heavier foods. Below are some tips which will allow you to get the best results out of your oven when cooking with convection.

- As a general rule, reduce the temperature by 25° F (10° C) when using a convection cooking function.
- Cooking times for standard baking and convection baking will be the same. However, if using convection to cook a single item or smaller load then it is possible to have 10-15% reduction in cooking time. (Remember convection cooking is designed for multi-rack baking or cooking large loads).
- If cooking items which require longer than 45 minutes then it is possible to see a 10% - 15% reduction in cooking time. This is especially true for large items cooked in the convection roast function.
- A major benefit of convection cooking is the ability to prepare foods in quantity. The uniform air circulation makes this possible. Foods that can be prepared on two or three racks at the same time include: pizza, cakes, cookies, biscuits, muffins, rolls, and frozen convenience foods.
- For three-rack baking, use any combination of rack positions 2, 3, 4, and 5. For two-rack baking, use rack positions 2 and 4 or positions 3 and 5. Remember that the racks are numbered from bottom to top.
- Items cooked in a convection function can be easily over baked. This being the case, it is usually a good idea to pull items out of the oven just before they seem to be done. Items will continue to cook right after they are set out of the oven.
- Some recipes, especially those that are homemade, may require adjustment and testing when converting from standard to convection modes. If unsure how to convert a recipe, begin by preparing the recipe in conventional bake. After achieving acceptable results, follow the convection guidelines listed for the similar food type. If the food is not prepared to your satisfaction during this first convection trial, adjust only one recipe variable at a time (cooking time, rack position, or temperature) and repeat the convection test. Continue adjusting one recipe variable at a time until satisfactory results are achieved.

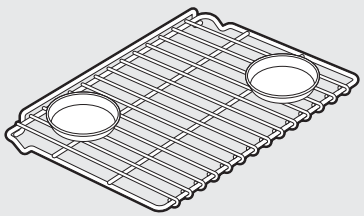
Baking Tips

- Make sure the oven racks are in the desired position before you turn on the oven.
- Do not open the door frequently during baking. Look through the door window to check doneness whenever possible. If you must open the door, the best time is during the last quarter of the baking time.
- Bake to the shortest time suggested and check for doneness before adding more time. For baked goods, a stainless steel knife placed in the center of the product should come out clean when done.
- Use the pan size and type recommended by the recipe to ensure best results. Cakes, quick breads, muffins, and cookies should be baked in shiny, reflective pans for light, golden crusts. Avoid the use of old, darkened pans. Warped, dented, stainless steel and tin-coated pans heat unevenly and will not give uniform baking results.

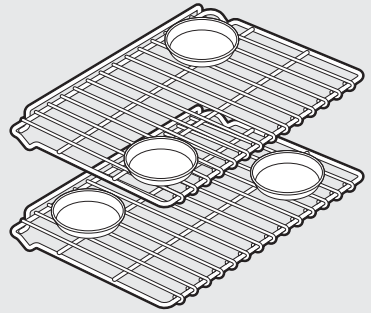
Pan Placement Tips

- When using large (15" x 13") flat pans or trays that cover most of the rack, rack positions 2 or 3 produce the best results.
- When baking on more than one rack, it is recommended to use one of the convection modes and the 2nd and 4th position or the 3rd and 5th position for more even baking. When baking on three racks, use any combination of positions 2, 3, 4, and 5 for more consistent results.
- Stagger pans in opposite directions when two racks and several pans are used in conventional bake. If possible, no pan should be directly above another.
- Allow 1 to 2 inches of air space around all sides of each pan for even air circulation.

Single Rack Pan Placement



Multiple Rack Pan Placement



Preheat

For best results, it is extremely important that you preheat your oven to the desired cooking temperature before placing food items in the oven to begin cooking. In many cooking modes, partial power from the broiler is used to bring the oven to the preheat temperature. Therefore, placing food items in the oven during preheat mode is not recommended. The Viking Rapid Ready™ Preheat System is engineered so that the oven is brought to the desired set temperature in a manner which will provide the optimum cooking environment based on the selected cooking mode in the shortest possible time.

For instance, the preheat mode for TruConvec™ is designed to be brought up to the set point temperature in a different manner than the preheat mode for CONVENTIONAL BAKE. This is because TRUCONVEC is designed for multi-rack baking. So it is extremely critical that all rack positions have reached the desired cooking temperature. As a result, it is normal for oven to take slightly longer for the oven to preheat to 350°F (180°C) in TRUCONVEC mode when compared to the amount of time it takes to preheat to 350°F (180°C) in CONVENTIONAL BAKE mode.

Also, preheat time can vary based on some external factors such as room temperature and power supply. A significantly colder room temperature or a power supply less than 240 VAC can lengthen the time it takes for the oven to reach the desired set temperature.

Note: *Certain functions include a PREHEAT cycle. Once set temperature has been reached, the oven will automatically exit PREHEAT and follow NORMAL OPERATION mode.*

Conventional Baking Chart

Food	Pan Size	Single Rack Position	Temp	Time (minutes)
BREADS				
Biscuits	Cookie Sheet	3 or 4	375° F (191° C)	23-28
Yeast Loaf	Loaf Pan	3 or 4	375° F (191° C)	30 - 35
Yeast Rolls	Cookie Sheet	3 or 4	400° F (205° C)	12 - 15
Nut Bread	Loaf Pan	3 or 4	375° F (191° C)	30 - 35
Cornbread	8" x 8"	3 or 4	400° F (205° C)	20 - 25
Gingerbread	8" x 8"	3 or 4	350° F (177° C)	35 - 40
Muffins	Muffin Tin	3 or 4	400° F (191° C)	17 - 22
Corn Muffins	Muffin Tin	3 or 4	375° F (191° C)	17 - 22
CAKES				
Angel food	Tube pan	1 or 2	350° F (177° C)	35 - 45
Bundt	Tube pan	2	350° F (177° C)	40 - 50
Cupcakes	Muffin pan	3 or 4	350° F (177° C)	17 - 22
Layer, Sheet	13" x 9"	3 or 4	350° F (177° C)	40 - 50
Layer, Two	9" round	3 or 4	350° F (177° C)	30 - 35
Pound	Loaf pan	3	350° F (177° C)	60 - 65
COOKIES				
Brownies	13" x 9"	3 or 4	350° F (177° C)	25 - 28
Choc. Chip	Cookie Sheet	3 or 4	375° F (191° C)	12 - 15
Sugar	Cookie Sheet	3 or 4	350° F (177° C)	10 - 12
PASTRY				
Cream Puffs	Cookie Sheet	3 or 4	400° F (205° C)	30 - 35
PIES				
Crust, Unfilled	9" Round	3 or 4	425° F (218° C)	10 - 12
Crust, Filled	9" Round	3 or 4	375° F (191° C)	55 - 66
Lemon Meringue	9" Round	3 or 4	350° F (177° C)	12 - 15
Pumpkin	9" Round	3 or 4	400° F (177° C)	55 - 65
Custard	6 - 4 oz cups	3 or 4	350° F (177° C)	35 - 40
ENTREES				
Egg Rolls	Cookie Sheet	3 or 4	400° F (205° C)	12 - 15
Fish Sticks	Cookie Sheet	3 or 4	425° F (218° C)	18 - 21
Lasagna, frz	Cookie Sheet	3 or 4	375° F (191° C)	65 - 75
Pot Pie	Cookie Sheet	3 or 4	400° F (205° C)	35 - 40
Gr. Peppers Stuffed	13" x 9"	3 or 4	375° F (191° C)	65 - 70
Quiche	9" Round	3 or 4	400° F (205° C)	25 - 30
Pizza, 12"	Cookie Sheet	3 or 4	400° F (205° C)	15 - 20
Mac. & Cheese, frz	Cookie Sheet	3 or 4	375° F (191° C)	60 - 65
VEGETABLES				
Baked Potatoes	On Rack	3 or 4	375° F (191° C)	60 - 65
Spinach Souffle	1 qt. Casserole	3 or 4	350° F (177° C)	45 - 50
Squash	Cookie Sheet	3 or 4	375° F (191° C)	50 - 55
French Fries	Cookie Sheet	3 or 4	425° F (218° C)	15 - 20

Convection Baking Chart

Food	Pan Size	Single Rack Position	Temp	Time (minutes)	Notes
BREADS					
Frozen Biscuits	Cookie Sheet	2 & 4 / 1, 3, & 5	350° F (177° C)	23 - 28	
Yeast Loaf	Loaf Pan	3 or 4	350° F (177° C)	30 - 35	
Yeast Rolls	Cookie Sheet	2 & 4 / 1, 3, & 5	375° F (191° C)	12 - 15	
Nut Bread	Loaf Pan	3 or 4	350° F (177° C)	30 - 35	
Cornbread	8" x 8"	2 & 4	375° F (191° C)	20 - 25	
Gingerbread	8" x 8"	2 & 4	325° F (163° C)	35 - 40	
Muffins	Muffin Tin	2 & 4 / 1, 3, & 5	375° F (191° C)	17 - 22	**Rec. TruConvec**
Corn Muffins	Muffin Tin	2 & 4 / 1, 3, & 5	350° F (177° C)	17 - 22	**Rec. TruConvec**
CAKES					
Angel food	Tube pan	1 or 2	325° F (163° C)	30 - 35	**Rec. TruConvec**
Bundt	Tube pan	3 or 4	325° F (163° C)	35 - 40	**Rec. TruConvec**
Cupcakes	Muffin pan	2 & 4 / 1, 3, & 5	325° F (163° C)	15 - 17	
Layer, Sheet	13" x 9"	2 & 4	325° F (163° C)	30 - 32	**Rec. TruConvec**
Layer, Two	9" round	2 & 4	325° F (163° C)	25 - 30	**Rec. TruConvec**
Pound	Loaf pan	3	325° F (163° C)	5 - 50	
COOKIES					
Brownies	13" x 9"	2 & 4	325° F (163° C)	25 -28	
Choc. Chip	Cookie Sheet	1 - 5	350° F (177° C)	10 - 12	**Rec. TruConvec**
Sugar	Cookie Sheet	1 - 6	325° F (163° C)	10 - 15	**Rec. TruConvec**
PIES					
Crust, Unfilled	9" Round	2 & 4	400° F (205° C)	7 - 9	
Crust, Filled	9" Round	2 & 4	350° F (177° C)	55 - 65	
Lemon Meringue	9" Round	2 & 4	325° F (163° C)	4 - 5	
Pumpkin	9" Round	2 & 4	325° F (163° C)	55 - 65	
Custard	6 - 4oz cups	2 & 4	325° F (163° C)	30 - 35	
ENTREES					
Egg Rolls	Cookie Sheet	2 or 4	375° F (191° C)	12 - 15	
Fish Sticks	Cookie Sheet	2 or 4	400° F (205° C)	18 -21	
Lasagna, frz	Cookie Sheet	2 or 4	350° F (177° C)	60 - 70	
Pot Pie	Cookie Sheet	2 or 4	375° F (191° C)	35 - 40	
Gr. Peppers Stuffed	13" x 9"	2 or 4	350° F (177° C)	60 - 70	
Quiche	9" Round	2 or 4	375° F (191° C)	25 - 30	
Pizza, 12"	Cookie Sheet	2 or 4	375° F (191° C)	15 - 20	
Mac. & Cheese, frz	Cookie Sheet	2 or 4	350° F (177° C)	60 - 65	
VEGETABLES					
Baked Potatoes	On Rack	2 or 4	350° F (177° C)	60 - 65	
Spinach Souffle	1 qt.Casserole	2 or 4	325° F (163° C)	45 - 50	
Squash	Cookie Sheet	2 or 4	350° F (177° C)	50 - 55	
French Fries	Cookie Sheet	2 or 4	400° F (205° C)	15 - 20	

Solving Baking Problems

Baking problems can occur for many reasons. Check the Baking Problem chart for the causes and recommended remedies for the most common problems. It is important to remember that the temperature setting and cooking times you are accustomed to using with your previous oven may vary slightly from those required with this oven. If you find this to be true, it is necessary for you to adjust your recipes and cooking times accordingly.

COMMON BAKING PROBLEM / REMEDIES

PROBLEM	CAUSE	REMEDY
Cakes burned on the sides or not done in center	**1.** Oven was too hot **2.** Wrong pan size **3.** Too many pans	**1.** Reduce temperature **2.** Use recom. pan size **3.** Reduce no. of pans
Cakes crack on top	**1.** Batter too thick **2.** Oven too hot **3.** Wrong pan size	**1.** Follow recipe Add liquid **2.** Reduce temperature **3.** Use recom. pan size
Cakes are not level	**1.** Batter uneven **2.** Oven or rack not level **3.** Pan was warped	**1.** Distribute batter even **2.** Level oven or rack **3.** Use proper pan
Food too brown on bottom	**1.** Oven door opened too often **2.** Dark pans being used **3.** Incorrect rack position **4.** Wrong bake setting **5.** Pan too large	**1.** Use door window to check food **2.** Use shiny pans **3.** Use recom. rack position **4.** Adjust to conventional or convection setting as needed **5.** Use proper pan
Food too brown on top	**1.** Rack position too high **2.** Oven not preheated **3.** Sides of pan too high	**1.** Use recom. rack position **2.** Allow oven to preheat **3.** Use proper pans
Cookies too flat	**1.** Hot cookie sheet	**1.** Allow sheet to cool between batches
Pies burned around edges	**1.** Oven too hot **2.** Too many pans used **3.** Oven not preheated	**1.** Reduce temperature **2.** Reduce no. of pans **3.** Allow oven to preheat
Pies too light on top	**1.** Oven not hot enough **2.** Too many pans used **3.** Oven not preheated	**1.** Increase temperature **2.** Reduce no. of pans **3.** Allow oven to preheat

Roasting Instructions

Always use the broiler pan and grid supplied with each oven. The hot air must be allowed to circulate around the item that is being roasted. Do not cover what is being roasted. Convection roasting seals in juices quickly for a moist, tender product. Poultry will have a light, crispy skin and meats will be browned, not dry or burned. Cook meats and poultry directly from the refrigerator. There is no need for meat or poultry to stand at room temperature.

- As a general rule, to convert conventional recipes to convection recipes, reduce the temperature by 25° F (-3.9° C) and the cooking time by approximately 10 to 15%.
- Always roast meats fat side up in a shallow pan using a roasting rack. No basting is required when the fat side is up. Do not add water to the pan as this will cause a steamed effect. Roasting is a dry heat process.
- Poultry should be placed breast side up on a rack in a shallow pan. Brush poultry with melted butter, margarine, or oil before and during roasting.
- For convection roasting, do not use pans with tall sides as this will interfere with the circulation of heated air over the food.
- When using a meat thermometer, insert the probe halfway into the center of the thickest portion of the meat. (For poultry insert the thermometer probe between the body and leg into the thickest part of the inner thigh.) The tip of the probe should not touch bone, fat, or gristle to ensure an accurate reading. Check the meat temperature halfway through the recommended roasting time. After reading the thermometer once, insert it ¼ inch (1.3 cm) further into the meat, then take a second reading. If the second temperature registers below the first, continue cooking the meat.
- Roasting times always vary according to the size, shape and quality of meats and poultry. Less tender cuts of meat are best prepared in the conventional bake setting and may require moist cooking techniques. Remove roasted meats from the oven when the thermometer registers 5° F (2° C) to 10° F (4° C) lower than the desired doneness. The meat will continue to cook after removal from the oven. Allow roasts to stand 15 to 20 minutes after roasting in order to make carving easier.
- If using a cooking bag, foil tent, or other cover, use the conventional bake setting rather than either convection setting.

Using the Meat Probe (Premiere Models)

For many foods, especially roasts and poultry, internal food temperature is the best test for doneness. The meat probe takes the guesswork out of roasting by cooking foods to the exact doneness you want. **NOTE:** Double oven models have a probe in the upper oven only.

Use of probes other than the one provided with this product may result in damage to the probe. Use the handles of the probe and plug when inserting and removing them from the meat and outlet.

- To avoid damaging your probe, do not use tongs to pull on the cable when removing.
- To avoid breaking the probe, make sure food is completely defrosted before inserting.
- To prevent possible burns, do not unplug the probe from the outlet until the oven has cooled.
- Never leave the probe inside the oven during a self-cleaning cycle.
- Do not store the probe in the oven.

After preparing the meat and placing on broiler pan, follow these steps for proper probe placement.

1. Lay the probe on the outside of the meat along the top or side and mark with your finger where the edge of the meat comes to on the probe. The point should rest in the center of the thickest meaty part of the roast.
2. Insert the probe completely into the meat. It should not touch the bone, fat or gristle. For roasts with no bone, insert the probe into the meatiest part of the roast. For bone-in ham or lamb, insert the probe into the center of the lowest large muscle or joint. Insert the probe into the meatiest part of the inner thigh from below and parallel to the leg of a whole turkey.
3. When setting the probe temperature, it is recommended to set the temperature about 10° F (4° C) lower than desired internal temperature. The meat will continue to cook when removed from the oven and will reach the desired doneness while "standing".

Conventional Roasting Chart

Food	Weight	Temp	Time (min/lb)	Rack Position	Internal Temp
BEEF					
Rib Roast					
Rare	3 - 6 lbs	325° F (163° C)	25 - 30	2	140° F (60° C)
Medium	3 - 6 lbs	325° F (163° C)	30 - 35		155° F (68° C)
Well done	3 - 6 lbs	325° F (163° C)	35 - 40		170° F (77° C)
Rump Roast					
Medium	3 - 6 lbs	325° F (163° C)	35 - 40	2	155° F (68° C)
Well done	3 - 6 lbs	325° F (163° C)	40 - 45		170° F (77° C)
Tip Roast					
Medium	3 - 6 lbs	325° F (163° C)	40 - 45	2	155° F (68° C)
Well done	3 - 6 lbs	325° F (163° C)	45 - 50		170° F (77° C)
LAMB					
Lamb Leg	3 - 6 lbs	325° F (162° C)	30 - 40	2	180° F (82° C)
PORK					
Pork Loin	3 - 6 lbs	325° F (162° C)	35 - 40	2	180° F (82° C)
Pork Chops 1" thick		350° F (177° C)	55 - 60 total time	3	180° F (82° C)
Ham, fully Cooked	8 - 12 lbs	325° F (163° C)	17 - 20	1	130° F (54° C)
POULTRY					
Chicken, Whole	3 - 6 lbs	375° F (191° C)	30 - 35	1	180° F (82° C)
Turkey, Unstuffed	10 - 16 lbs	325° F (163° C)	15 - 20	1	180° F (82° C)
Turkey	20 - 24 lbs	325° F (163° C)	15 - 20	1	180° F (82° C)
Turkey, Stuffed	10 - 16 lbs	325° F (163° C)	17 - 22	1	180° F (82° C)
Turkey, Stuffed	20 - 24 lbs	325° F (163° C)	17 - 22	1	180° F (82° C)
Turkey Breast	4 - 6 lbs	325° F (163° C)	18 - 22	1	180° F (82° C)

Convection Roasting Chart

Food	Weight	Temp	Time (min/lb)	Rack Position	Internal Temp
BEEF					
Rib Roast					
Rare	3 - 6 lbs	325° F (163° C)	17 - 22	2	140° F (60° C)
Medium	3 - 6 lbs	325° F (163° C)	21 - 24		155° F (68° C)
Well done	3 - 6 lbs	325° F (163° C)	27 - 30		170° F (77° C)
Rump Roast					
Medium	3 - 6 lbs	325° F (163° C)	17 - 20	2	155° F (68° C)
Well done	3 - 6 lbs	325° F (163° C)	21 - 24		170° F (77° C)
Tip Roast					
Medium	3 - 6 lbs	325° F (163° C)	27 - 30	2	155° F (68° C)
Well done	3 - 6 lbs	325° F (163° C)	32 - 35		170° F (77° C)
LAMB					
Lamb Leg	3 - 6 lbs	325° F (162° C)	20 - 25	2	180° F (82° C)
PORK					
Pork Loin	3 - 6 lbs	325° F (162° C)	20 - 25	2	180° F (82° C)
Pork Chops 1" thick		325° F (162° C)	35 - 40 total time	3	180° F (82° C
Ham, fully Cooked	8 - 12 lbs	325° F (163° C)	12 - 14	1	130° F (54° C)
POULTRY					
Chicken, Whole	3 - 6 lbs	375° F (191° C)	20 - 25	1	180° F (82° C)
Turkey, Unstuffed	10 - 16 lbs	325° F (163° C)	12 - 14	1	180° F (82° C)
Turkey	20 - 24 lbs	325° F (163° C)	9 - 11	1	180° F (82° C)
Turkey, Stuffed	10 - 16 lbs	325° F (163° C)	13 - 16	1	180° F (82° C)
Turkey, Stuffed	20 - 24 lbs	325° F (163° C)	10 - 13	1	180° F (82° C)
Turkey Breast	4 - 6 lbs	325° F (163° C)	15 - 20	1	180° F (82° C)

Broiling Instructions

Broiling is a dry-heat cooking method using direct or radiant heat. It is used for small, individualized cuts such as steaks, chops, and patties. Broiling speed is determined by the distance between the food and the broil element. Choose the rack position based on desired results.

Conventional broiling is most successful for cuts of meat 1-2 inches thick and is also more suitable for flat pieces of meat. Convection broiling has the advantage of broiling food slightly quicker than conventional. Convection broiling of meats produces better results, especially for thick cuts. The meat sears on the outside and retains more juices and natural flavor inside with less shrinkage.

To Use High-Broil:

1. Arrange the oven rack in the desired position before turning broiler on.
2. Center the food on cold broiler pan and grid supplied with your oven. Place broiler pan in oven.
3. Set the Oven Function Selector to High-Broil and the Temperature Control Knob to Broil.
4. Close the door. There is not a detent to hold the door in the open broil stop position. With open door broiling the broil element does not cycle on and off. With closed door broiling the broil element might cycle on and off if an extended broiling time is required. A built-in smoke "eliminator" in the top of the oven helps reduce smoke and odors.

To Use Medium-Broil and Low-Broil:

Follow same steps as listed above except set the Oven Function Selector to Medium-Broil or Low-Broil.

Broiling Instructions

Broiling Tip

- Always use a broiler pan and grid for broiling. They are designed to provide drainage of excess liquid and fat away from the cooking surface to help prevent splatter, smoke, and fire.
- To keep meat from curling, slit fatty edge.
- Brush chicken and fish with butter several times as they broil to prevent drying out. To prevent sticking, lightly grease broiler tray.
- Broil on first side for slightly more than half the recommended time, season, and turn. Season second side just before removing.
- Always pull rack out to stop position before turning or removing food.
- Use tongs or a spatula to turn meats. Never pierce meat with a fork, as this allows the juices to escape.
- Remove the broiler pan from the oven when you remove the food. Drippings will bake onto the pan if it is left in the heated oven after broiling. While pan is hot, place damp paper towel over grid. Drizzle with liquid dishwashing detergent and pour water over grid. This will make cleaning of the pan easier, or the broiler pan can be lined with aluminum foil to make cleaning easier. Be sure the foil extends up the side of the pan. Although it is not recommended, the grid can also be covered with foil. Be sure to slit openings to conform with the openings in the grid so melted fat can drain through to prevent spattering, smoking, or the possibility of grease fire.

Broiling Chart

Type and Cut of Meat	Weight	Setting	Rack	Time (minutes)
BEEF				
Sirloin, 1"				
Rare	14 oz	Hi Broil	5 or 6	8 - 10
Medium	14 oz	Hi Broil	5 or 6	10 - 12
Well done	14 oz	Hi Broil	5 or 6	11 - 13
T-Bone, 3/4"				
Rare	10 oz	Hi Broil	5 or 6	7 - 8
Medium	10 oz	Hi Broil	5 or 6	9 - 10
Well done	10 oz	Hi Broil	5 or 6	11 - 12
Hamburger, 1/2"				
Rare	1/4 lb.	Hi Broil	5 or 6	6 - 7
Medium	1/4 lb.	Hi Broil	5 or 6	7 - 8
Well done	1/4 lb.	Hi Broil	5 or 6	8 - 9
CHICKEN				
Bnls Breast, 1"	1/2 lb.	Med Broil	5 or 6	15 - 20
Bnls Breast, 1"	1/2 lb.	Convection Broil	4 or 5	15 - 20
Bone-in Breast	2- 3 lbs total	Med Broil	3 or 4	40 - 45
Bone-in Breast	2- 3 lbs total	Convection Broil	3 or 4	25 - 30
Chicken pieces	2- 3 lbs total	Med Broil	3 or 4	40 - 45
Chicken pieces	2- 3 lbs total	Convection Broil	3	25 - 30
HAM				
Ham slice, 1"	1 lb.	Med Broil	5 or 6	15 - 20
LAMB				
Rib Chops, 1"	12 oz.	Convection Broil	4 or 5	10 - 15
Shoulder	1 lb.	Convection Broil	4 or 5	15 - 20
PORK				
Loin Chops, 3/4"	1 lb.	Convection Broil	4	10 - 15
Bacon		Med Broil	5	5 - 8
FISH				
Salmon Steak	1 lb.	Med Broil	4	15 - 20
Fillets	1 lb.	Med Broil	4 or 5	10 - 15

Convection Dehydrate/Defrost

Convection Dehydrate
This oven is designed not only to cook, but also to dehydrate fruits and vegetables.

1. Prepare the food as recommended.
2. Arrange the food on drying racks (not included with the oven; contact a local store handling speciality cooking utensils).
3. Set the appropriate "low" temperature and turn the selector to TruConvec™.

Convection Defrost
1. Place the frozen food on a baking sheet.
2. Set the temperature control to OFF.*
3. Turn the selector to TruConvec™.

*IMPORTANT
Do not turn on the temperature control. Turning the convection fan on will accelerate the natural defrosting of the food without the heat.

⚠ WARNING

To avoid sickness and food waste, do not allow defrosted food to remain in the oven for more than two hours.

Cleaning & Maintenance

Any piece of equipment works better and lasts longer when maintained properly and kept clean. Cooking equipment is no exception. Your oven must be kept clean and maintained properly.

Oven Surfaces
Several different finishes have been used in your electric oven. Cleaning instructions for each surface are given below. Your oven features a Self-Clean cycle for the oven interior. See pages 35-38 for complete instructions. NEVER USE AMMONIA, STEEL WOOL PADS OR ABRASIVE CLOTHS, CLEANSERS, OVEN CLEANERS, OR ABRASIVE POWDERS. THEY CAN PERMANENTLY DAMAGE YOUR OVEN.

Control Knobs
MAKE SURE ALL THE CONTROL KNOBS POINT TO THE OFF POSITION BEFORE REMOVING. Pull the knobs straight off. Wash in detergent and warm water. Dry completely and replace by pushing firmly onto stem.

Stainless Steel Parts
All stainless steel body parts should be wiped regularly with hot soapy water at the end of each cooling period and with a liquid cleaner designed for that material when soapy water will not do the job. **NOTE:** It is not recommended that stainless steel cleaner be used on any surface that contains graphics, such as the control panel area. For these areas containing graphics, it is recommended to only use hot, soapy water for cleaning. Do not use steel wool, abrasive cloths, cleansers, or powders. If necessary, scrape stainless steel to remove encrusted materials, soak the area with hot towels to loosen the material, then use a wooden or nylon spatula or scraper. Do not use a metal knife, spatula, or any other metal tool to scrape stainless steel. Do not permit citrus or tomato juice to remain on stainless steel surface, as citric acid will permanently discolor stainless steel. Wipe up any spills immediately.

Brass Parts

⚠ CAUTION

All special ordered brass parts are coated with an epoxy coating. DO NOT USE BRASS CLEANERS OR ABRASIVE CLEANERS ON ANY BRASS PARTS. All brass body parts should be wiped regularly with hot soapy water. When hot soapy water will not do the job, use every day household cleaners that are not abrasive.

Broiler Pan and Grid

Clean with detergent and hot water. For stubborn spots, use a soap-filled steel wool pad.

Oven Racks

Clean with detergent and hot water. Stubborn spots can be scoured with a soap-filled steel wool pad. DO NOT CLEAN THE OVEN RACKS USING THE SELF-CLEAN CYCLE. They could sustain damage due to the extreme heat of the Self-Clean cycle. The oven rack supports are designed to remain in the oven during the Self-Clean cycle.

Meat Probe

The meat probe may be cleaned with soap and water or a soap-filled scouring pad. Cool the probe before cleaning. Scour stubborn spots with a soap-filled scouring pad, rinse and dry.

- Do not immerse the meat probe in water.
- Do not store the probe in the oven.

Before starting the Self-Clean cycle:

1. Remove the oven racks, and any other items/utensils from the oven. The high heat generated during the cleaning cycle can discolor, warp, and damage these items. The oven rack supports are designed to remain in the oven during the Self-Clean cycle. Do not use foil or liners in the oven. During the Self-Clean cycle foil can burn or melt and damage the oven surface.
2. Wipe off any large spills from the oven bottom and sides. Never use oven cleaners inside a self-cleaning oven or on raised portions of the door.
3. Some areas of the oven must be cleaned by hand before the cycle begins. Soils in these areas will be baked on and very difficult to clean if not removed first. Clean the door up to the gasket, the door frame, and up to 2 inches inside the frame with detergent and hot water. Rinse thoroughly and dry.

Cleaning and Maintenance

⚠ WARNING

To Prevent Personal Injury

Before removing the doors, make sure the pins are properly installed in the hinges. Failure to do so can result in personal injury to hands and/or fingers.

⚠ WARNING

Burn or Electrical Shock Hazard

Make sure all controls are OFF and oven is COOL before cleaning. Failure to do so can result in burns or electrical shock.

⚠ CAUTION

Do not touch the exterior portions of the oven after self-cleaning cycle has begun, since some parts become extremely hot to the touch! During the first few times the self-cleaning feature is used, there may be some odor and smoking from the curing of the binder in the high-density insulation used in the oven. When the insulation is thoroughly cured, this odor will disappear. During subsequent self-cleaning cycles, you may sense an odor characteristic of high temperatures. Keep the kitchen well-vented during the self-cleaning cycle.

Product Care

Self-Clean Cycle

This oven features an automatic pyrolytic self-cleaning cycle. During this cycle, the oven reaches elevated temperatures in order to burn off soil and deposits. An integral smoke eliminator helps reduce odors associated with the soil burn-off. A powder ash residue is left in the bottom of the oven after completion of the Self-Clean cycle. The door latch is automatically activated after selecting the Self-Clean setting. The latch ensures that the door cannot be opened while the oven interior is at clean temperatures.

To start the Self-Clean cycle:

1. Close the door completely.

2. Turn the oven selector knob clockwise to the self-clean mode.

3. Turn the temperature control knob past the clean setting until the knob stops. At this time, the clean indicator light will come on. Within 30 seconds the automatic door latch engages and the oven indicator light comes on. The oven indicator light will remain on until the oven reaches the self-clean temperature and will then cycle on and off during the self-clean cycle. When the oven reaches the elevated temperature needed for self-clean, the door lock indicator light comes on.

4. The door lock indicator light will remain on until the self-clean is completed or interrupted and the oven temperature drops to a safe temperature. A complete cycle approximately 3 1/2 hours with an additional 30 minutes needed for the oven to cool down enough for the door latch to disengage. **NOTE:** A fan noise will be heard during the self-clean cycle and will continue to run for the 3 1/2 hour duration of the self-clean cycle.

5. When the cycle is completed, turn both the oven selector and temperature control knob to the off position. When the oven has completely cooled, open door and remove any ash from the oven surfaces with a damp cloth.

To stop the Self-Clean cycle:

To cancel or interrupt the self-cleaning cycle, turn both the temperature control knob and the oven function selector knob to OFF. When the oven temperature drops to a safe temperature, the automatic door latch will release and the oven door can be opened. When the oven has completely cooled, remove any ash from the oven surfaces with a damp sponge or cloth.

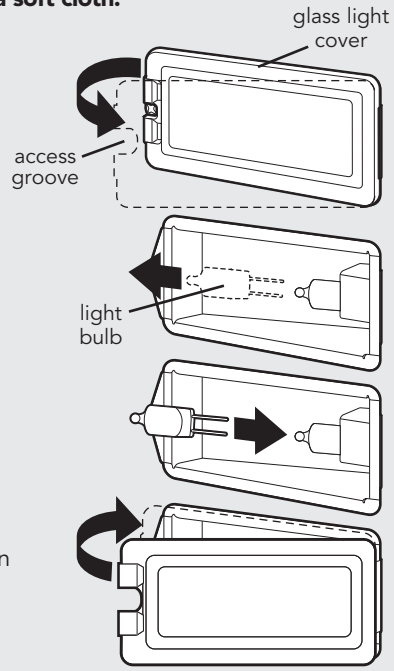
Cleaning and Maintenance

Replacing Interior Halogen Oven Lights

⚠ CAUTION

DISCONNECT THE ELECTRIC POWER AT THE MAIN FUSE OR CIRCUIT BREAKER BEFORE REPLACING BULB.

Do not touch bulb with bare hands. Clean off any signs of oil from the bulb and handle with a soft cloth.



1. Unsnap glass light cover using a screwdriver in the access groove.

2. Firmly grasp light bulb and pull out.

3. Replace with halogen bulb using volt and wattage requirements listed on glass cover.

4. Replace the light cover by snapping glass cover onto metal box.

5. Reconnect power at the main fuse or circuit breaker.

Power Failure

Do not attempt to use during a power failure. Unit will not function.

Trouble Shooting Guide

PROBLEM	POSSIBLE CAUSE AND/OR REMEDY
1. Oven will not function.	Oven is not connected to electrical power. Have electrician check power circuit breaker, wiring and fuses.
2. Oven does not operate in self-clean.	Door is not shut tight enough for automatic door latch to lock.
3. Oven is not clean after self-clean cycle.	Temperature control knob not rotated all the way past clean until it stops.
4. Broil does not work.	Temperature control knob is rotated too far past broil position.
5. Door will not open.	Oven is still in self-clean mode. If oven is hot, door latch will release when a safe temperature is reached.
6. Oven light will not work.	Light bulb is burned out. Oven is not connected to power.

Service Information

If your oven should fail to operate, check to see whether the circuit breaker is open or the fuse is blown.

If service is required, call your Viking dealer or authorized service agency. The name of the authorized service agency can be obtained from the Viking dealer or distributor in your area.

When you call for service, have the following information readily available:

- Model number
- Serial number
- Date of purchase
- Name of dealer from whom purchased

Clearly describe the problem that you are having. If you are unable to obtain the name of an authorized service agency, or if you continue to have service problems, contact Viking Range Corporation at 1-888-VIKING1 (845-4641), or write to:

VIKING RANGE CORPORATION
PREFERRED SERVICE
1803 Hwy 82W
Greenwood, Mississippi 38930 USA

Record the following information indicated below. You will need it if service is ever required. The serial number and model number for your oven is located on the identification plate mounted on the top left side of the oven door opening under the control panel.

Model Number _____ Serial Number_____

Date of Purchase _____ Date Installed _____

Dealer's Name _____

Address _____

_____

If service requires installation of parts, use only authorized parts to ensure protection under the warranty.

This manual should remain with the oven for future reference.

Warranty

BUILT-IN ELECTRIC OVENS WARRANTY
ONE YEAR FULL WARRANTY

Built-in electric ovens and all of their component parts and accessories, except as detailed below*, are warranted to be free from defective materials or workmanship in normal household use for a period of twelve (12) months from the date of original retail purchase. Viking Range Corporation, warrantor, agrees to repair or replace, at its option, any part which fails or is found to be defective during the warranty period.

*Glass (including light bulbs), painted and decorative items are warranted to be free from defective materials or workmanship for a period of ninety (90) days from the date of original retail purchase. ANY DEFECTS MUST BE REPORTED TO THE SELLING DEALER WITHIN NINETY (90) DAYS FROM DATE OF ORIGINAL RETAIL PURCHASE.

Viking Range Corporation uses the most up-to-date processes and best materials available to produce all color finishes. However, slight color variation may be noticed because of the inherent differences in painted parts and porcelain parts as well as differences in kitchen lighting, product locations, and other factors.

FIVE YEAR LIMITED WARRANTY
Any bake element, broil element, or convection cook element which fails due to defective materials or workmanship in normal household use during the second through fifth year from the date of original retail purchase will be repaired or replaced, free of charge for the part itself, with the owner paying all other costs, including labor.

TEN YEAR LIMITED WARRANTY
Any porcelain oven or porcelain inner door panel which rusts through due to defective materials or workmanship in normal household use during the second through the tenth year from the date of original retail purchase will be repaired or replaced, free of charge for the part itself, with the owner paying all other costs, including labor.

NINETY (90) DAY RESIDENTIAL PLUS WARRANTY This warranty applies to applications where use of the product extends beyond normal residential use. Examples are, but not limited to, bed and breakfasts, fire stations, private clubs, churches, etc. This warranty excludes all commercial locations such as restaurants, food service locations and institutional food service locations.

This warranty extends to the original purchaser of the product warranted hereunder and to each transferee owner of the product during the term of the warranty.

This warranty shall apply to products purchased and located in the United States and Canada. Products must be purchased in the country where service is requested. Warranty labor shall be performed by an authorized Viking Range Corporation service agency or representative. Warranty shall not apply to damage resulting from abuse, accident, natural disaster, loss of electrical power to the product for any reason, alteration, outdoor use, improper installation, improper operation, or repair or service of the product by anyone other than an authorized Viking Range Corporation service agency or representative. This warranty does not apply to commercial usage. Warrantor is not responsible for consequential or incidental damage whether arising out of breach of warranty, breach of contract, or otherwise. Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

Owner shall be responsible for proper installation, providing normal care and maintenance, providing proof of purchase upon request, and making the appliance reasonably accessible for service. If the product or one of its component parts contains a defect or malfunction during the warranty period, after a reasonable number of attempts by the warrantor to remedy the defects or malfunctions, the owner is entitled to either a refund or replacement of the product or its component part or parts. Warrantor's liability on any claim of any kind, with respect to the goods or services covered hereunder, shall in no case exceed the price of the goods or service or part thereof which gives rise to the claim.

WARRANTY SERVICE: Under the terms of this warranty, service must be performed by a factory authorized Viking Range Corporation service agent or representative. Service will be provided during normal business hours, and labor performed at overtime or premium rates shall not be covered by this warranty. To obtain warranty service, contact the dealer from whom the product was purchased, an authorized Viking Range Corporation service agent, or Viking Range Corporation. Provide model and serial number and date of original purchase. For the name of your nearest authorized Viking Range Corporation service agency, call the dealer from whom the product was purchased or Viking Range Corporation. IMPORTANT: Retain proof of original purchase to establish warranty period.

The return of the Owner Registration Card is not a condition of warranty coverage. You should, however, return the Owner Registration Card so that Viking Range Corporation can contact you should any question of safety arise which could affect you.

Any implied warranties of merchantability and fitness applicable to the above described bake element, broil element, convection cook element, porcelain oven, or porcelain inner door panel are limited in duration to the period of coverage of the applicable express written limited warranties set forth above. Some jurisdictions do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which may vary from jurisdiction to jurisdiction.